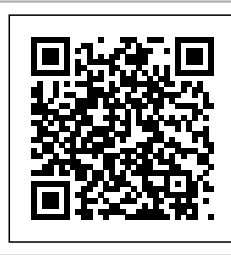


Crab Rangoon



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Makes about 2 dozen

Prep Time: 25 minutes

Cook Time: 10 minutes

Ingredients

__ 4oz of Imitation Crab or Jumbo Lump Crab,
finely chopped

__ 4 Scallions, finely chopped

__ 4oz of Cream Cheese, softened at room
temperature

__ 1 Tbsp of Soy Sauce

__ 2 tsp of Toasted Sesame Oil

__ 2 tsp of Granulated Garlic

__ 1 tsp of Dried Ginger

__ Wonton Wrappers

__ Oil for shallow frying

1) In a bowl, mix together the cream
cheese, scallions, crab, soy, sesame oil,
garlic and ginger and set aside.

2) Take each wonton wrapper, add a small
dollop of filling to the center, dab the edges
with a bit of water and close in the shape of
a little purse (watch video to see how to do
this) while you're working on that, add
some oil to a skillet, preheat over medium
high heat.

3) Shallow fry until golden brown, about a minute or two on each side,
then drain on a paper towel lined plate and serve hot with dipping sauce
of choice!

